

Apple Pie

Adapted from [Allrecipes.com](https://www.allrecipes.com)

Ingredients

- Dough for 1 single pie crust ([King Arthur Flour's recipe/technique](#) is my go-to for homemade. It's life changing for anyone who has struggled to make good pie crusts.)
- ½ cup unsalted butter
- 3 tbsp. All-purpose flour
- ½ cup water
- ½ cup white sugar
- ½ cup packed brown sugar
- Pinch salt
- 1.5 tsp. cinnamon (more to taste)
- 8 medium-sized apples, peeled, cored, and thinly sliced
- **Crunchy Streusel Topping**
 - **Ingredients**
 - ½ cup all-purpose flour (this is great with oat flour substituted)
 - ¼ cup white sugar
 - ¼ cup butter
 - ½ cup rolled oats
 - ½ tsp. Cinnamon
 - Pinch salt
 - **Directions**
 - Combine flour, sugar, and cinnamon. Work butter into mixture with pastry cutter or fingers until it resembles a coarse meal. Add the oats and mix well. Spread evenly over apples.

Directions

- Preheat the oven to 425 F. Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar, brown sugar, and cinnamon. Bring to a boil then reduce to a simmer for 5 minutes.
- Place the crust in your pan. Fill with apples, mounded slightly. Gently and slowly pour the sugar and butter mixture over the apples. Top with crunchy streusel topping.
- Bake 15 minutes in the preheated oven. Reduce the temperature to 350 F. Continue baking 35-45 minutes, until apples are soft. Cover loosely with foil if topping is getting too brown.